



## Mayan Chocolate Cookies

...via Susan via Jill via Momofuko but who knows where the recipe originated: with my changes and explanations

*Yield about 3 dozen cookies*

### Ingredients:

- 3/4 cup (1 ½ sticks) salted butter, room temperature
- 1 cup granulated sugar, divided (¾ for the dry ingredients/dough and ¼ for rolling the cookies)
- 1 ½ cups all purpose flour<sup>1</sup>
- ½ tsp aluminum free baking powder
- ½ tsp fine sea salt or table salt
- ½ tsp ground cinnamon
- 1 tsp instant espresso powder
- ¼ tsp ground cayenne pepper
- ¼ tsp fine ground black pepper (I used pre-ground)
- ¾ cup unsweetened Scharfenberger or other great quality cocoa powder
- 1 large egg, room temperature
- 2 tsp pure vanilla extract
- ½ cup bittersweet chocolate chips (I use Guittard 60% -they are pretty big so if you prefer semi sweet chocolate chips, use five per cookie rather than three)

### Instructions:

Sift flour, baking powder, salt, cinnamon, espresso powder, cayenne, ground pepper and cocoa powder in a medium bowl and stir to combine.

In a small cup combine egg and vanilla.

Beat butter with ¾ cup sugar for six minutes on high speed. This will make the cookies lighter in texture, so don't omit this step. I actually set a timer, impatient person that I am. Lower speed and add egg and vanilla until incorporated.

Add sifted dry ingredients together in three batches and stop the mixer when everything is evenly combined. Do not overmix.

Cover the bowl of dough and refrigerate (it will be thick) for a half hour.

Preheat oven to 350.

Roll a piece of dough the size of a walnut in between the palms of your hand. Press an indentation in the center of the dough and place three of the large chocolate chips in the center, and then mold the dough around the chips. Roll into a smooth ball and roll around in the 1/4 cup sugar that was set aside. Place on parchment paper on baking sheet.

Bake for eight minutes. Let them cool on the cookie sheets. They barely spread and form cute little half domes. Let them rest five minutes or so.

Note: these are the best right out of the oven while the centers are gooey and chocolaty. OR I put the pre-baked cookies in my handy preheated toaster oven at 300 degrees for two minutes. OR I zap a few in the microwave for 8 seconds. In addition, I roll the raw cookies in sugar, just like before baking them but “flash freeze” the raw balls of dough on a parchment lined cookie sheet in the freezer. Once solid I store them in a ziplock container, then remove a few for 45 minutes before I bake them in the toaster oven. This way you can do a few at a time and they are always fresh.